



Creamy Cajun Deliciousness

This is really easy to make. Total comfort food, with a bit of a zip. I dare you to try it, and not make it again sometime.

Ingredients

- ½ wedge of parmesan cheese
- 16 oz half and half
- 1 yellow onion
- 3 Anaheim peppers
- 5 cloves of garlic
- 12 oz package of egg noodles
- 2 links of andouille sausage
- 10 oz shrimp (thawed if using frozen)
- 3 T Creole or Cajun seasoning
- 2 tsp olive oil
- 2 T white wine

Chop: medium chop the peppers and onion. Finely chop the garlic. Roughly chop the mushrooms.

Dice: Dice the andouille into ½ inch pieces

Render: In a large stock pot, add the olive oil and andouille. Stir occasionally until fat is rendered.

Soften: Add the onion, peppers and garlic. Toss with the andouille until the veggies have soften.

Deglaze: Add the white wine and scrape the bottom of the pot to pick up all the yummy bits.

Mushrooms: Add the mushrooms. They're going to release liquid creating a steamer. Add 2 T of the seasoning.

Pasta: In a separate pot bring about a gallon of water to a boil (with 1 T of Kosher salt). When boiling, add the noodles. Cook to still just a bit firm (al dente).

Shrimp: Scatter the shrimp on top of the other ingredients. Add the remaining seasoning. Cover until shrimp is cooked (4-5 minutes maybe).

Sauce: Stir to combine. Reduce heat to medium low. Add the half and half. Once liquid is hot, add the cheese. Stir to combine.

Combine: Strain the pasta and add to the sauce. Toss to combine.

Serve: Serve alone, or grate some parmesan on top. Add some Louisiana Hot Sauce if you're brave.